

WHAT IS CLAIMED IS:

1. A method of making a baked product having improved anti-staling properties comprising: forming a baking dough by combining flour, yeast, water and polydextrose.
2. The method of claim 1 wherein said polydextrose is added in an amount of from about 1 percent to about 5 percent by flour weight.
3. The method of claim 2 wherein said polydextrose is added in an amount of from about 2 percent to about 3 percent.
4. The method in accordance with claim 1 wherein said baked product is a bread.
5. The method in accordance with claim 4 wherein said bread dough is prepared by means of a straight dough process.
6. The method in accordance with claim 4 wherein said bread dough is prepared by means of a sour dough process.
7. The method in accordance with claim 4 wherein said bread dough is prepared by means of a Chorleywood bread process.
8. The method in accordance with claim 4 wherein said bread dough is prepared by means of the sponge and dough process.
9. The method in accordance with claim 1 wherein said baked product is a sweet baked product containing sweeteners or sweetening agents.
10. The method in accordance with claim 9 wherein said polydextrose is added in an amount of from about 4 percent to about 10 percent by flour weight.

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11. The method in accordance with claim 9 wherein said polydextrose is added in an amount of from about 4 percent to about 6 percent by flour weight.

12. The method in accordance with claim 9 wherein said sweetening agents include intense sweeteners.

13. The method in accordance with claim 1 wherein said baking dough also includes an anti-staling agent taken from the group consisting of glycerol monostearate, monodiglycerides, sodium stearyl lactylate and Datem.

14. A method of making a baked product having improved anti-staling properties which comprises combining flour, yeast and water with an effective amount of a preparation comprising polydextrose and glycerol monostearate.

15. The method in accordance with claim 14 where said polydextrose is added in amount of about 2 percent to about 4 percent by flour weight, and glycerol monostearate is added in amount of about .5 percent to about 1 percent by flour weight.

16. The method in accordance with claim 15 wherein said glycerol monostearate is added in an amount of about 1 percent by weight.

17. A method of making a baked product having improved anti-staling properties which comprises combining flour, yeast and water with an effective amount of a preparation comprising polydextrose and one or more enzymes with anti-staling properties.)

18. The method in accordance with claim 17 wherein said enzymes are taken from the group consisting of amylase, pullulanase, amylogucoside, pentosanase, xylanase and maltogenic x-amylase.

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19. The method in accordance with claim 17 where said polydextrose is added in amount of about 2 percent to about 4 percent by flour weight, and maltogenic x-amylase is added in amount of about 0.05 percent to about 0.01 percent by flour weight.

20. A method of making a baked product having improved anti-staling properties which comprises combining flour, yeast, water, polydextrose and fiber.

21. The method in accordance with claim 20 wherein said fiber is wheat fiber.

22. The method in accordance with claim 20 wherein said polydextrose is added in an amount from about 1 percent to about 5 percent by flour weight.

23. The method in accordance with claim 20 wherein said polydextrose is added in an amount from about 2 percent to about 3 percent by flour weight.

24. The method in accordance with claim 20 wherein said polydextrose and fiber are present in a ratio from about 1:1 to about 5:1.

25. A dough used for making a bread product which comprises flour, yeast, water and between about 1 percent to about 5 percent by flour weight of polydextrose.

26. The dough of claim 25 wherein said polydextrose is present at a level of between about 2 percent and about 3 percent by flour weight.

27. The dough of claim 25 which additionally includes fiber.

28. The dough of claim 25 which additionally includes an anti-staling agent taken from the group consisting of glycerol monostearate, monodiglycerides, sodium stearyl lactylate and Datem.

29. The dough of claim 25 which additionally includes one or more enzymes with anti-staling properties taken from the group consisting of amylase, pullulanase, amylogucosides, pentosanase, xylanase and maltogenic x-amylase.

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